

U.S. Department of Labor

Employment and Training Administration
The Curtis Center, Suite 815 East
170 S. Independence Mall West
Philadelphia, PA 19106-3315
(215) 861-5500 Fax: (215) 861-5520



Reply to the Attention of: **II FSC/VDM**

February 23, 2007

REGIONAL BULLETIN - JOB CORPS NO. 07-13

**TO: ALL REGION II JOB CORPS CENTER DIRECTORS
ALL REGION II JOB CORPS CIVILIAN CONSERVATION
CENTER DIRECTORS THROUGH AGENCY PARTNERS
ALL REGION II CENTER OPERATORS
ALL REGION II PROJECT MANAGERS
MCNEELY, PIGOTT & FOX**

SUBJECT: Culinary Expo, Professional Development and Career Conference 2007

- 1. Purpose:** To announce the registration information, agenda and rules for the 2007 Culinary Expo and Career Fair. This year's culinary competition will follow an "Iron Chef" format, with teams composed of only two students, plus their instructor. Centers are encouraged to hold on-center competitions within their culinary arts class to determine which two students get to participate in the final competition.
- 2. Action:** Centers that are interested in participating in this year's event must register via email. Participation is limited to only 16 teams. The teams will be selected on a first-come basis.

**Each center must register via email to Vernelle Morant
(morant.vernelle@dol.gov) NO LATER THAN March 16, 2007.**

Once final teams are selected, they will be notified via email. The final participant list will also be posted on the Regional Website.

Once notified of participation, centers may begin their on-center competitions. Each center must complete their on-center competitions and submit their results to the Regional Office no later than **May 18, 2007**. (See attached On-Center Rules)

- 3. Cost:** Costs for Meals and hotel accommodations are the responsibility of each center. Center operators/partners are to use funds for staff/student travel already provided in their operating budgets. In all cases, reimbursements will not exceed the limits set forth in the Federal Travel regulations.

Each selected center will submit a \$1000 pre-registration fee to the Philadelphia Regional Office made payable to "Job Corps Conference" to cover the shared costs associated with the competition. This should be the only competition cost to the center other than travel and per diem costs for the students as stated above. The cost for Instructor training will be billed separately. This will include the cost of books and the fee for the instructor. There will be a final accounting of the shared costs distributed to all participating centers after the event.

- 3. Attendees:** Center attendees will include all Culinary Arts Instructors, two student participants and one alternate.
- 4. Location:** The location of the competition will be the Art Institute of Philadelphia. The host center for this year will be The Wilmington Job Corps Center. A block of rooms will be reserved for the nights of June 18 -22, 2006. Costs for Meals and hotel accommodations are the responsibility of each center.
- 5. Agenda:** *Tentative Itinerary for the week of June 18- 22, 2007

Monday, June 18th

2:00 PM - 3:30 PM Arrival and check-in at Hotel.

4:00 PM - 5:00 PM Team Registration & Lottery
Instructors should be prepared with 640's and medical & photo release for each student and, parental consent for those who are under 18 years of age. Water Safety Test Statements must also be included for participation in water activities (hotel pool, sauna, etc.)

Meeting with all team members, instructors, and chaperones, welcome by DOL staff, and Host centers. Review rules & regulations for competition and expected behavior of all participants. Selection of team numbers, time assignments for food check-in.

5:00 PM Welcome Reception, Mix & Mingle, and Gift exchange

Tuesday, June 19th

Breakfast

8:00 AM - 12:30 AM Knowledge Bowl

12:30 AM – 2:30 PM Grocery Shopping, Lunch & Check-in of groceries by team number

2:30 PM - 4:30 PM Prep time, Vegetable cuts and clean up:
Instructors permitted to be with students only until 3:00 PM.

2:30 PM - 3:30 PM Judges Meeting

3:00 PM - 6:00 PM Instructors Professional Development

Dinner on your own

Wednesday, June 20th

Breakfast

8:00 AM - 11:00 AM Culinary Competition (First Round)
Instructors Professional Development
11:00 AM - 1:00 PM Judging & Photos

All competing centers are expected to participate in facility cleaning

1:00 PM - 2:30 PM Lunch Break
2:30 PM - 5:00 PM Culinary Workshops, Instructors Professional Development or
Grocery Shopping for Finals

Thursday, June 21st

Breakfast
9:00 AM - 11:00 AM Career Workshop, Instructors Professional Development or Prep for finals
11:30 AM – 12:30 PM Lunch on Your Own
12:00 AM - 2:00 PM Culinary Competition (Finals)
2:00 PM - 4:00 PM Judging & Photos

All competing centers are expected to participate in facility cleaning.

5:00 PM Dinner

Friday, June 22nd

Breakfast/Brunch on your own

10:30 AM Awards Ceremony
11:30 – Until Lunch & Fun Day @ Dave & Busters

TRAVEL DAY

Instructors are expected to serve as chaperones and monitor student behavior at all times.

- 6. Inquiries:** Any questions regarding this bulletin or training should be addressed to Francis S. Cole, Ph.D. at (215) 861-5513 or to your designated Government Authorized Representative.

LYNN A. INTREPIDI
Regional Director
Office of Job Corps

Attachments